

ETHEREAL
RESTAURANT

★ ★
Festive Celebration Dinner

House made sourdough, focaccia & whipped butter, sea salt (D, G)

ENTREE

Buffalo mozzarella, caponata, heirloom tomato, balsamic (D)

Cured Ora-king salmon, tiger milk, pineapple, apple

Tiger prawns, garlic butter, in house made focaccia (G, D)

Seared scallops, chorizo, corn puree, green oil (D)

MAINS

Eye fillet| potato rosti, herb grilled portobello mushroom, jus (D)

Pan fried market fish, mashed potato, braised shallots, broccolini, beurre blanc (D)

Braised lamb & lamb rack, pomegranate, pumpkin, mint sauce (D)

Roast chicken breast, corn & miso puree, seasonal veges, jus (D)

Mushroom risotto, tempura asparagus, garlic mayo, pickled onion (D, G)

SIDE TO SHARE

Garden salad, honey mustard dressing

DESSERTS

Lemon tart, berries, dried meringue, vanilla ice cream (D, G)

Chocolate cake, plum & plum sorbet (VGO)

Brie cheese, grapes, quince paste and crackers (D, G)

TO FINISH

Fruit mince pies

Three Course \$110 per person | Two Course \$95*

*Choice of Entree & Mains or Mains & Dessert ★ ★

Contains: G- Gluten, D-Dairy, N-Nuts, S-Seafood, E-Egg, V- Vegetarian, VG-Vegan

This menu may contain the traces of nuts.

Please notify your wait staff of any dietary requirements & we will do our best to accommodate your needs.

